



Girard

RUSSIAN RIVER VALLEY

CHARDONNAY
2013

Background

For the past 40 years, Girard has been singularly dedicated to ensuring balance in our wines. This is achieved by meticulously focusing on making choices that respect the grapes and Napa Valley heritage at each step of the winemaking process. We work closely with our long-time growers in both mountain and valley vineyards to ensure vines are nurtured to develop balanced sugar and acidity in the grapes when it comes time to harvest. In our state-of-the-art winery, we employ innovative barrel technology to bring out the ripe fruit characteristics during the fermentation and aging process. Our dedication to quality throughout the winemaking process is evident in our consistently award-winning wines that offer richness, complexity and balance in each sip.

From day one of Girard's plan to produce world class Chardonnay we chose to source our grapes from the Russian River Valley. We feel this region lends best to the style of Chardonnay that we like to make. This cooler climate region of northern California helps create a white wine with brighter acidity while still offering plenty of layered fruit character. The balance of acidity and fruit showcases the regions' climate. The soils lend additional structure and character to the Chardonnay grapes we source from the Russian River Valley.

Appellation

Russian River Valley

Sourcing

Russian River Valley

Varietal Composition

100% Chardonnay

Winemaking

Fermentation took place at cooler temperatures promoting expressive aromatics and bright fruit character. Specific French Oak barrels were chosen for fermentation for their less aggressive character, developing a well-balanced blend of fruit, acidity and layered oak character. A regime of batonnage (lees stirring) was utilized throughout the wine's time in French Oak. This labor intensive practice helped lend to a more complex mouthfeel. The wine was bottled after 11 months in 100% French Oak (35% new.)

Tasting Notes

The nose exhibits toasted, smoked almonds, stone fruit, pear and vanilla bean. The palate showcases the region's bright acidity and minerality coupled with notes of crisp apple, citrus and a touch of cinnamon. The French Oak is present but not dominating.

Technical Data

pH 3.38
TA 0.64 g/100mL
RS 0.48 g/L
Alc. 13.9%

Wine Maker

Glenn Hugo